



Cooking with Jax Hamilton

Chicken Tortellini w Ricotta, Spinach and Thyme

Chicken and thyme are an age old, beautiful combination. The creaminess of the ricotta and earthy spinach brings everything into perspective in one fabulous bowl of pasta.

Prep time: 10 min

Cook time: 15 Min

Serves: 4

Dietary: Chicken

Ingredients

Drizzle of oil

Knob of butter

60g spinach, washed & finely sliced

2 shallots (or one small onion), finely sliced

1 garlic clove, crushed

2 tbsp fresh thyme leaves (extra for garnish)

250g ricotta

400g Pasta Vera Chicken Tortellini

Zest half a lemon

Fresh parmesan for garnish



Method

Fill a saucepan of water, season generously with salt. Bring to a boil. Gently tumble in your tortellini. Cook as directed on the packet.

When cooked, reserve $\frac{1}{4}$ cup pasta water before draining. Keep your tortellini warm until ready to add to your sauce.

Drizzle oil and drop your butter into a large saucepan. When bubbling add the spinach. Toss and cook through the hot oil. When wilted. Remove. Squeeze out any excess liquid. Set aside.

In the same pan, add a further drizzle of oil, the onion, garlic and thyme. Gently sauté until soft, golden and wonderfully fragrant. Spoon in the ricotta and enough of the pasta water to make a silky sauce.

Add the cooked spinach and toss through the drained tortellini. Gently combine until the tortellini are nicely covered in sauce.

Sprinkle in the lemon zest and fresh thyme leaves.

SERVE : With fresh parmesan and a wedge of warm crusty bread.

Jax Says : Tarragon is another beautiful herb which pairs beautifully with chicken. Very fragrant and wonderful in Spring.